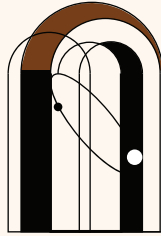


M E N U





“Tradition is a gift of the past to the present.  
We must be grateful for this gift, respect it and use it wisely”

A handwritten signature in black ink, reading 'Roberto Vicario'.

Roberto Vicario  
Executive Chef

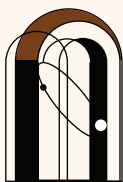
## Welcome to Aqua Forte

This restaurant was created by the idea of four friends in love with food and Sri Lanka, with a clear mission to bring the culture and tradition of Italian food to the unique atmosphere of Galle Fort. AQUA Forte is committed to offer authentic Italian cuisine, without compromises.

Italian cuisine is art, passion, love for the ingredients and respect for the tradition and we want you to be part of this fascinating journey.

At AQUA Forte we also believe that the restaurant setting and ambience have to enhance the experience of our guests for a truly authentic, unique and memorable time.

To pay tribute to our name, special attention was put in selecting the right artwork. Around you on the walls, the etchings (called “Acquaforte” in Italian) are by a world-renowned Italian artist, and a detail in decorating this menu. Those beautiful masterpieces, the artisanal handmade copper tableware, the high-quality plates and glassware, and everything else in AQUA Forte will set the perfect stage for our protagonists: our authentic Italian food and wine.



# Degustation Menu

## Antipasti

STARTERS

Prosciutto San Daniele e papaya  
San Daniele ham, sous-vide cured papaya

Wine Pairing: **Bottega Prosecco Spumante DOC**

Capesante, funghi e ricotta  
Pan fried scallops, mushrooms, pecorino cracker, ricotta cheese

Wine Pairing: **Alois Lageder Gewurtztraminer**

## Primi

PASTA AND RICE

Ravioli di magro, ricotta e spinaci  
Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter

Wine Pairing: **Frescobaldi Alie Rosé**

Spaghettoni all'aragosta  
Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest

Wine Pairing: **Vallepicciola Chardonnay**

## Secondi

MAIN COURSE

Parmigiana di melanzane   
Fried eggplants with scamorza cheese, mozzarella, basil gel and tomato sauce

Wine Pairing: **Baglio del Sole Nero d'Avola**

Agnello alla bagna càuda e zucchini scapece  
Sous-vide low temperature cooked Australian lamb, bagna càuda sauce, zucchini

Wine Pairing: **Tenuta San Guido Guidalberto DOCG**

## Dolci

DESSERTS

Budino di nocciole  
Hazelnut pudding inspired by chef Pellegrino Artusi

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG**

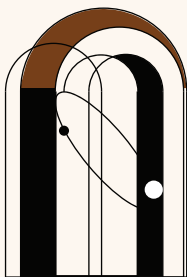
Seven course menu – USD 70 per person – Minimum 2 people  
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 60 per person

Prices include all taxes except 10% service charge.

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



## Antipasti

STARTERS

USD

Prosciutto San Daniele e papaya 14  
San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 12**

Carpaccio alla piemontese (tonnato) 16  
Australian Beef tenderloin carpaccio, tuna sauce, greens, pickles, capers

Wine Pairing: **Ruffino Orvieto Classico DOCG – USD 10**

Battuta di gamberi alla mediterranea 12  
Prawn tartare with lemon, black olives, capers, cherry tomatoes, herbs

Wine Pairing: **Mastroberardino Falanghina Irpina – USD 8**

Capesante, funghi e ricotta 21  
Pan fried scallops, mushrooms, pecorino cracker, ricotta cheese

Wine Pairing: **Alois Lageder Gewürztraminer – USD 13**

Caprese di AQUA Forte  11  
Tomato shaped tomato jelly with a heart of fresh mozzarella mousse

Wine Pairing: **Tenuta del Melo Gavi DOCG – USD 15**

Parmigiana di melanzane  11  
Fried eggplants with scamorza cheese, mozzarella, basil gel and tomato sauce

Wine Pairing: **Sassee Primitivo del Salento – USD 11**

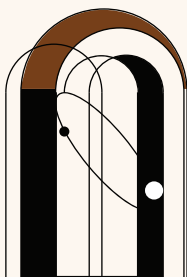
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



## Primi

PASTA AND RICE

USD

Tagliatelle al ragù bolognese 16  
Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: **Vallepicciola Chianti Classico DOCG – USD 16**

Risotto salsiccia e porcini 18  
Italian Carnaroli rice, home made pork sausage, porcini mushrooms

Wine Pairing: **Podere Monastero La Pineta Pinot Nero – USD 23**

Crespella Alpina 17  
Homemade savoury crepe filled with fontina cheese, speck and asparagus

Wine Pairing: **Alois Lageder Gewürtztraminer – USD 13**

Spaghettoni all' aragosta 29  
Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest

Wine Pairing: **Vallepicciola Pievasciata Chardonnay – USD 17**

Paccheri al ragù di pesce 14  
Bronze-died pasta with white fish ragout, capers, taggiasca olives

Wine Pairing: **Mastroberardino Morabianca Falanghina– USD 8**

Ravioli di magro, ricotta e spinaci 15  
Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter

Wine Pairing: **Tenuta del Melo Gavi DOCG – USD 15**

Fusilli al pesto genovese 13  
Bronze-drawn Fusilli, traditional genovese pesto, potatoes, green beans

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 12**

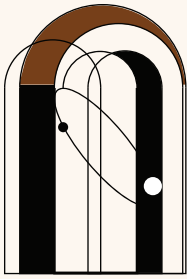
Prices include all taxes except 10% service charge.

Wines by the glass:150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



## Secondi

MAIN COURSE

USD

Polpo alla piastra, patata al forno e cipollotto 21

Pan fried octopus, baked potato, braised spring onion, sour yogurt sauce

Wine Pairing: **Baglio del Sole Inzolia Sicilia IGT – USD 9**

Pesce del giorno all’ acqua pazza 19

Catch of the day poached in white wine, tomatoes, olives, capers and potatoes

Wine Pairing: **Mastroberardino Morabianca Falanghina – USD 8**

Bistecca di manzo, salsa al vino rosso, verdure al forno 39

Australian premium beef striploin, red wine beef jus, baked vegetables

Wine Pairing: **Tenuta San Guido “Guidalberto” Toscana IGT– USD 29**

Agnello alla bagna càuda e zucchini scapece 38

Low temperature cooked Australian lamb rack,  
bagna càuda sauce, marinated zucchini

Wine Pairing: **Buglioni Amarone Classico DOCG 2017 – USD 27**

Pollo alla cacciatora 16

Slow cooked chicken, cacciatora sauce with mushrooms and olives,  
braised vegetables

Wine Pairing: **Podere Monastero La Pineta Pinot Nero – USD 23**

Polenta di montagna 17

Polenta with mixed mushrooms, fontina cheese and pickled red cabbage

Wine Pairing: **Bottega Merlot IGT Trevenezie – USD 8**

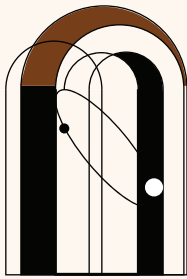
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



## Dolci

USD

### DESSERTS

#### Tiramisù

7

Layered homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

#### La Caprese

8

Flourless chocolate and almond cake, vanilla sauce

Wine Pairing: **Sansilvestro Brachetto DOC – USD 6**

#### Budino di nocciole

8

Hazelnut pudding inspired by 19th century's Pellegrino Artusi

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

#### Gelati e sorbetti

2/scoop

Selection of premium homemade Italian ice-cream and sorbets.  
Ask your waiter for today's special flavors.

## Formaggio

### CHEESE

#### Misto di formaggi

16

Selection of three imported Italian cheeses, homemade preserves, dried fruit, and honey

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes